

“RELIABLE” COOKING



THE SCHNEIDER &
TRENKAMP CO.,

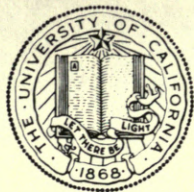
CLEVELAND,

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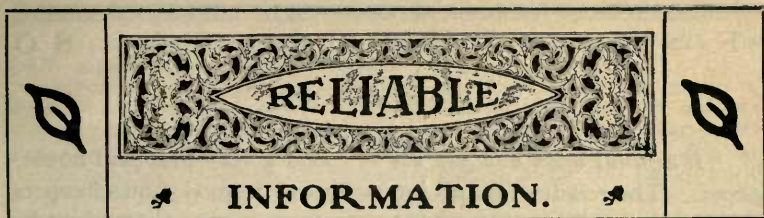
CHICAGO,

SAN FRANCISCO.



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LOS ANGELES

GIFT



This little book contains valuable information, and suggestions with reference to the use of gas for fuel, and the gas stove; why and how to use the gas range, and its care.

We also give some choice recipes, all of which have been successfully used and proven valuable. They have been gleaned from latest and best authorities, the work of compilation having been done by MRS. ALICE CARY WATERMAN, a well known authority on culinary topics. We are also indebted to many other teachers and demonstrators of this household art for much of the valuable information contained in this work.

It is not possible to go into general principles or cover the entire realm of cookery in the limited space at command, nor has the attempt been made to compile a collection of recipes for fancy cooking. The crying need of the hour seems to be for plain, wholesome, palatable foods, and more time and thought are being given to the preparation of foods that nourish and meet the demands of the body than to the elaborate concoctions requiring extravagant outlay of money, material, time, infinite patience and the skill of a trained chef.

THE SCHNEIDER & TRENKAMP CO.

Cleveland,

Chicago,

San Francisco.

GAS an ECONOMICAL FUEL

I F Y O U M A K E I T S O

"It depends upon how you use it," said a very practical housekeeper. The result of many interviews with good housekeepers may be summed up in several rules on economy that might be adopted to advantage.

Having discovered that a knowledge of heat and its application makes a decided difference in results obtained, and the expense attending them:

1. Top burners should not be lighted until ready to use them. Oven burners lighted but a few moments before using, according to temperature desired. Make all preparations first and then use only heat enough to accomplish the work to be done. In cooking as soon as the water boils, turn down the fire—you can't make the water any hotter.

2. Matches are cheaper than gas. Extinguish and relight the burners between operations. Turn off burners the instant work is done.

3. Learn the value of the simmering burner.

4. Use the steam cookers occasionally, by which an entire meal can be cooked over one burner.

5. Plan your meals so that when the oven is in use you can do the most of the cooking in the oven. Vegetables and fruits usually cooked over top burners may be transferred to oven, saving the gas and losing no flavor in this method.

6. Follow these simple rules and with a little thinking and planning you will be able to make the gas bills exceedingly reasonable and have a lot more comfort, besides, than could possibly be gained with the use of any other fuel.

What GAS RANGE Shall I Select?

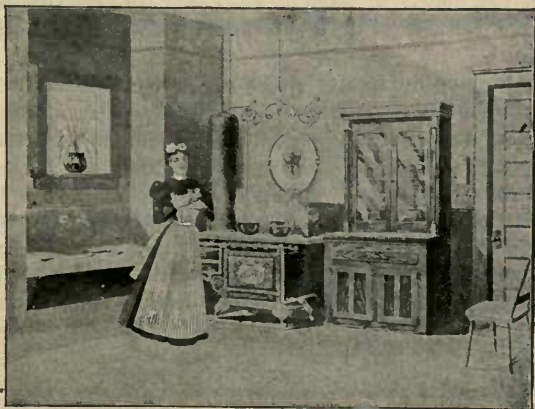
This is a question oftentimes puzzling to those not familiar with what really constitutes a perfect Gas Range.

When we began making Gas Ranges they were regarded as mere luxuries for a few, were looked upon with much suspicion, and the general opinion was that they were only calculated for light culinary work. But what a change has been wrought within a few years! The last decade especially, has been one of history-making in the Gas Range world. During this period it has been our policy to immediately incorporate any improvements suggested by existing conditions and constant experimenting, thus keeping our gas cooking appliances fully up with the times, and thereby obtaining a leading position in the Gas Stove field, which place we hold to-day.

That our efforts to place on the market the finest line of Gas Ranges ever constructed have not been in vain, is evidenced by the constantly growing demand for the RELIABLE.

In these ranges we have embodied every improvement that money, brains and skill of over twenty-five years' practical experience can devise. A comparison as to quality, and details of construction with other lines of goods is courted, for we feel confident that a critical examination will demonstrate that our claims regarding the superiority of the RELIABLE are fully justified.

On the following pages we illustrate a few of our leading styles of Gas Ranges, and give full dimensions of same. You cannot make a mistake in selecting any one of them, for they are every one RELIABLE.



The past reputation of the RELIABLE is their best guarantee for the future. Made by

The Schneider & Trenkamp Co.,
Cleveland, Chicago, San Francisco.

A SHORT TALK on COOKERY

A N D T H E G A S R A N G E

Having purchased a gas range, make it a business of knowing what every turn will accomplish. Know your range well and it will serve you well. Learn the value of that very small thing.—A MATCH. Matches are very cheap; use them freely and often. Study the value of your oven, observe and note what it will do when the gas is turned full on or half full, quarter and just barely on at all. Full on is rarely needed for any long continued period.

Perfect results are obtained by using just as much, no more nor less gas than required.

Bread, pastry, biscuits and muffins require greatest heat.

We have indicated degrees of temperature in the recipes given, also mentioned approximate time, but these may vary as gas pressure varies in different localities and the housekeeper soon learns to manage her temperatures.

When the food principles become more generally known, and the nature of heat is better understood, we will have food that is as palatable as now, and far more wholesome and nutritious. So much is being written upon the subject of food products and cookery that women are becoming quite familiar with the terms of cookery in most common usage.

We cling traditionally to "fry" when we really mean "saute." In making a distinction of terms when we say "fry," we mean that food has been cooked in "deep fat," as croquettes, crullers, and fritters. Steaks, chops, potatoes and other foods cooked in frying pan with but little fat and commonly spoken of as "fried," are really "sauteed" and are more saturated with fat, and, rendered by the process more indigestible than the same foods, had they been immersed and cooked in deep hot fat. Every housekeeper ought to possess a "Scotch kettle," in which to fry foods. A deep frying pan makes a good substitute, and with your simmering burner deep fat frying is an economical form of cookery.

SOME UTENSILS THAT ARE USEFUL.



We should have some knowledge of the cuts of meats, so that we might determine whether broiling, boiling, fricasseeing, stewing, braising, baking or roasting would render nutritive value for our investment. It has been proven by actual tests that meats roasted by gas lose less in weight than by any other fuel. Broiling is the ideal way of cooking a steak. All steaks, however, are not adapted to broiling. The choicest cuts only are good for steaks and for roasts. Other methods of cookery must be employed to the inexpensive cuts which are palatable and nutritious when properly cooked. Boiling and steaming at simmering temperatures, afford excellent substitutes for the expensive roasts; also the cannellous and hamburg steaks, made from the chopped meats. Beef a la mode, braised beef, pot-roasts with low temperatures long continued either in oven or over a simmering burner supply a family with meats choicely cooked, palatable in taste, nourishing and inexpensive.

When we think further of general principles in cookery we find a reason for doing things and the terms mean something to us.

Beating, mixing, stirring and folding in; the right method in the right place means success where "hit-or-miss" or "anyway so we get through" means failure. Accuracy has its place in cookery and the law of proportions is based on the chemical affinities between food materials. We are taught to measure in cooking schools, and a standard measurement has been quite generally adopted. Measurements are made level. The Boston measuring cup is now kept in all first-class "housefurnishing" stores, made of tin and glass and holds exactly one half pint. It is divided into halves, quarters and thirds. The ordinary tea or coffee cup is not reliable. It has been used "for ages," we say, but results from varying measurements cannot be uniform at all times.

Tea and tablespoons are measured level. In recipes where "rounding" or "heaping" is mentioned there is risk of variation, although the rounding is easily measured with as much above the rim of the spoon as in the bowl. "A pinch of salt," "dash of pepper" and "grating of nutmeg," really are more a question of taste than exactness in measurement. The term a "few grains" is more accurate and is but the smallest measurement. "Butter size of egg or walnut" is regarded as obsolete and a "little of this" and "little of that" can only be safely used by the genius or a woman of vast experience.

The "born cook" is a lucky creature, but she has been "born again" through a love of her work and long experience in it. Cooking is an art to be acquired and is receiving a great deal of intelligent thought at present.

Our leading periodicals have departments of information along this line. Magazines exclusively devoted to household topics and books without number, scientific and practical, await the woman willing and anxious to learn, and last, but not least, the cooking teacher and the gas companies are abroad in the land with lectures and methods to instruct the housekeeper in the ways she should go, if she would be healthy, wealthy, wise, well-fed and happy.

There is no greater opportunity for waste and extravagance in any department of housekeeping than in a poorly managed kitchen. Good, wholesome food, well cooked and properly served will do more to keep harmony, health and happiness in the home and the doctor out of it, than any other single item that can be mentioned.



RELIABLE

Gas Stoves and Ranges

Are conceded by the stove trade in general as being the highest type of perfection in stove construction.

The Reliable is made of the very best material throughout. It costs more to make a Reliable than any other make of Range on account of its superior quality.

They Cost You no More; ♦ ♦ ♦
♦ ♦ ♦ Why Take Any Chances?

All Reliable Gas Ranges are furnished with removable burners throughout. Our full flued ventilated ovens are quick and even bakers.

All bodies are lined with the best quality of sheet asbestos. We are the originators of the New Stamped Steel Gas Range, the best Range ever made for the extreme low price asked for same.



**To the RELIABLE is due
the credit of the perfection
and popularity of the Gas
Range to-day. . .**

CARE OF GAS RANGE

The dainty housekeeper who has a place for everything and everything in its place, takes as much pride in providing "ways and means"—cloths and brushes—for cleaning her range as for her glass and silver. They are not, most assuredly of same quality nor necessarily new ones, but are cloths assigned for that purpose exclusively. The range should be kept scrupulously clean and free from grease. Occasionally, it may be necessary to use an oiled cloth to remove dirt from the oven or burners. An accident may occur on top burners or in oven by food cooking over "boundary lines." The overflow should be instantly removed and not be allowed to dry and burn on. The broiler and pan should not be left in oven and burners lighted after broiling has been done. The tray under top burners should be kept free from burnt matches and accumulations of any kind, taken out, washed and kept clean. A little brush, soap, water and sapolio will keep upper surface clean if applied diligently whenever required and repay for labor invested. If kept neat and clean, no housekeeper, even when dressed in a good gown, need fear the gas range lest she soil her clothing. The absence of dust, ashes, soot and smoke make it possible to dress daintily and feel and look "like a lady" when at work, and happy shall be the woman who possesses a gas range and cares for it properly.

THAT LITTLE SIMMERING BURNER.

Many housekeepers seem to overlook the little simmering burner because it seems so insignificantly small.

It is the "safety valve" in so many forms of cookery and under many trying circumstances. When a housekeeper must remain away from preparations in progress, the burner can be lighted and left alone with assurance and safety.

The real value of the simmering burner is in those preparations of food, and they are legion, when slow, long continued heat is required.

Many preparations are begun over the larger burners and then transferred to the simmering to continue until process has been completed.

In the making of coffee, tea, cocoa, and keeping these and other foods warm, some over hot water, the simmering of meats, cooking of hard and soft boiled eggs, making consomme and bouillon soups, stocks for sauces and gravies, stewing dried fruits, cooking cereals, steaming puddings and a list of the foods that are rendered more palatable and wholesome by the slow processes of cookery, nothing can compare with the simmering burner for safety from too hot a fire, successful results and economy.



B R E A D



Bread making is an accomplishment of which every woman should be proud. It is delightful and fascinating in its process and need never be a hard task, unless the woman makes hard work of it. Especially where the gas range is used, in which the heat is under absolute control, can the very best and most satisfactory results be attained.

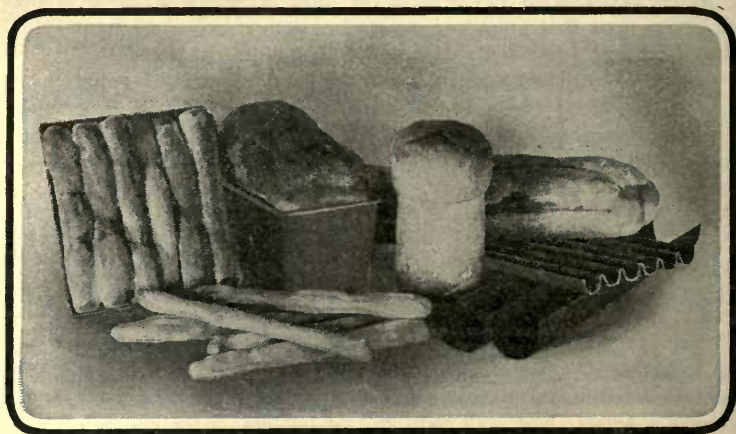
If the housekeeper has been in the habit of setting a sponge at night and insists upon that procedure, owing to a longer period of fermentation, a less quantity of yeast should be used than if set in the morning. Dry or compressed yeast may be used, but the compressed is preferable to dry when making bread during the day, as fermentation proceeds more rapidly. Certain proportions and conditions are necessary to obtain successful results. The better plan is to measure liquids as the base of proportions, as flours vary in quality.

1 pint milk,
1 pint boiling water,
2 teaspoons salt,

1 tablespoon sugar,
1 tablespoon butter,
1 yeast cake in $\frac{1}{4}$ cup water.

Put salt, sugar and shortening in mixing bowl, add milk and pour into it the boiling water. Dissolve yeast in $\frac{1}{4}$ cup cold water. When liquid in bowl is lukewarm, add the dissolved yeast and flour enough to make a batter; beat well until full of bubbles, cover closely and keep warm for one hour, then add flour and knead into a smooth, velvety dough that will not stick to the hands. Place in warm place, allow to stand until it doubles in bulk and knead down, mold and put into pans. Allow to double in bulk again and bake in hot oven. Turn on both burners to heat the oven; let burn full on about 8 to 10 minutes. Turn off back burner and put in bread. The smaller loaves baked in the brick shaped pans can be baked in numbers to fill the oven to fullest capacity, changing from one side to the other, if necessary to insure even browning. According to thickness of loaves, 30 to 60 minutes should be allowed. Rolls may be lighter than bread and baked in hotter ovens. Our illustration shows bread sticks, finger rolls, vienna loaves, brick loaf and round loaf, all from the same dough. A richer dough may be used for sticks and rolls. To shorten the time of making bread, use one cake of yeast to each pint of liquid.

Using proportions as given and maintaining an even temperature of from 65 to 70 degrees, bread may be made from start to finish in five hours. If one cake of yeast to each cup of liquid were used, no fear need be entertained of a taste of "yeastiness" in the bread if it were well baked. We do not advise this proportion, but urge that all bread be well baked and provided with plenty of crust. As you increase addition of salt, shortening, egg and other materials, you retard fermentation and increase time, so more yeast should be used, if time be an object where additions are made.



ALL FROM THE SAME DOUGH.

BREAD STICKS.

For rolls and sticks from same dough use:

1 pint scalded milk,
 $\frac{1}{4}$ cup butter,
2 tablespoons sugar,
1 teaspoon salt,

1 yeast cake in $\frac{1}{4}$ cup water,
1 white of egg,
Flour to make batter.

Add salt, sugar and butter to scalded milk; when lukewarm, add dissolved yeast, white of egg well beaten and flour to make batter. Beat thoroughly. This may be kneaded up stiff from the beginning but will not ferment so rapidly as if allowed one hour to rise as a sponge. After made stiff, let it double its bulk in rising, mold into fancy sticks and rolls and rise again. To shape the sticks, take a round of dough and roll un-

der the hands, with a rolling, stretching motion. Keep sticks as uniform as possible in size. May be made about the size of a lead pencil, put in regular stick pans or in a dripping pan, far enough apart not to touch each other when risen.

Let get light, start baking in hot oven and reduce heat, that sticks may be crisp as freshly baked crackers.

ZWIEBACK.

This popular form of bread may be made from white or entire wheat flour as preferred. Scald 1 cup of milk; when lukewarm add 2 cakes of compressed yeast, $\frac{1}{2}$ teaspoon salt and 1 cup of flour; cover and let rise until very light; then add $\frac{1}{4}$ cup each of butter and sugar, 3 eggs unbeaten and flour to mold to a smooth dough. Shape into long finger rolls; place in large dripping pan far enough apart not to touch each other; (about 2 inches apart) let rise and bake 20 minutes. When cold, cut diagonally, and brown delicately in very moderate oven. Should be dry and crisp throughout.

QUICK LOAF OF BREAD.

(Made from Entire Wheat Flour.)

3 cups flour,	$\frac{1}{2}$ teaspoon salt,
3 teaspoons baking powder,	$1\frac{3}{4}$ cups milk.
1 tablespoon sugar,	

Milk, more or less may be required, depending upon flour used.

Sift together flour, baking powder, sugar and salt; add milk gradually, using spatula or knife for mixing. Make a soft dough that leaves the sides of the bowl. Cut and fold the dough, as success of bread depends upon this manner of mixing, and have a care that too much cutting is not done, as that would make a heavy loaf. Put on board, mold lightly in shape for a greased brick loaf pan. If good baking powder (pure cream of tartar or phosphate) be used, the loaf should be covered with oiled paper and allowed to stand 15 or 20 minutes before being put in moderate oven to bake. Maintain evenly a very moderate oven while loaf is rising. Do not remove paper until fully risen. Increase heat after 30 minutes and bake 45 to 60 minutes.

CORNMEAL SOUFFLE BREAD.

Put a pint of milk in the upper boiler, let come to the scalding point and add gradually 2-3 of a cup of corn meal and $\frac{3}{4}$ of a teaspoon of salt. Cook over hot water until the mush is free from a raw, mealy taste. Remove from the fire; let partially cool, add 1 tablespoon of butter, and the yolks of 4 eggs, beating in one at a time. Beat whites of eggs to a stiff froth and fold in carefully; turn the souffle into a buttered baking dish, place in pan of hot water and bake for 30 minutes in a fairly quick oven. May be eaten as a breakfast bread or served as a pudding with nicely flavored liquid pudding sauce.

FRUIT ROLLS OR "RAG-O-MUFFINS."

3 cups flour,	$\frac{1}{2}$ teaspoon cinnamon
4 level teaspoons baking powder,	$\frac{1}{2}$ cup currants or
$\frac{1}{2}$ teaspoon salt,	Chopped raisins,
2 tablespoons sugar,	2 tablespoons butter.
About $\frac{3}{4}$ cup milk,	

Mix as for biscuits. Roll out to $\frac{1}{4}$ inch thickness in a long sheet, brush with butter, and sprinkle with fruit, sugar and cinnamon. Roll like a jelly roll; cut off pieces $\frac{3}{4}$ inch in thickness. Bake on buttered tin in hot oven about 15 to 18 minutes.

DAINTY MUFFINS.

$\frac{1}{4}$ cup butter,	About $\frac{1}{2}$ cup milk,
$\frac{1}{4}$ cup sugar,	$1\frac{1}{2}$ cups pastry flour
1 egg	3 scant teaspoons baking powder

Cream butter in cup, add sugar and cream together. Put in bowl, and add well beaten egg; sift baking powder with flour, and add, alternating with milk. Bake in hot buttered gem pans in moderately hot oven for 25 minutes.

CORN BREAD.

1 cup fine white cornmeal,	1 tablespoon butter,
$1\frac{1}{2}$ cups milk,	2 level teaspoons baking powder,
2 eggs,	$\frac{1}{4}$ teaspoon salt.
1 teaspoon sugar,	

Scald the milk and pour on the cornmeal. Let it cool, then add salt, sugar, baking powder and yolks of eggs and heat quickly and thoroughly together. Fold in the stiffly beaten whites of eggs. Bake in a flat pan in hot oven for about 30 minutes.

WAFFLES.

2 cups flour,	3 eggs,
2 level teaspoons baking powder,	2 tablespoons melted butter,
1-3 cups milk,	$\frac{1}{2}$ teaspoon salt.
1 scant teaspoon sugar.	

Mix flour, baking powder, sugar and salt. Mix yolks, beaten well with milk; add to the flour gradually, beating in smoothly. Lastly fold in beaten whites. Have iron very clean, hot and well greased. Put enough batter in each side to fill not quite 2-3 full. Cover, cook waffles a minute longer on other side. Serve hot on hot plates.

Reliable

Gas Range



No. 114.

	Manufactured Gas.	Natural Gas.	Burners on top.	Size of Top including Two Shelves.	Size of Oven.	Height of Range.
No.	114	115	4	41 x 24	18¼ x 18½	35 in.

The above Range has a very capacious oven and broiler, and has proven a great favorite where there is a demand for a strictly high-class range.

This series of Ranges are made in all the different styles with side broiler and water heater.

The past Reputation of the
Is their best Guarantee
For the Future. . . .

RELIABLE

DAINTY BITS OF CRISPNESS

To all lovers of toast, a gas range pays for itself in that it is ready in an instant to furnish toast "as you like it" best, soft, medium or dry. There are so many ways in which stale bread may be utilized, attractively and palatably with toast. Not on the breakfast table alone, nor yet for luncheon or on the invalid's tray does toast find its limitations. Chops served with toast; quail on toast; toast as a garnish in so many forms and all very acceptable in whatever form presented. Think of the poached eggs and minced meats on toast, and that more modern and fashionable form of toast—the *canapes*—!

Canapes are made by cutting bread in slices $\frac{1}{4}$ inch thick and cutting out in strips, but preferably rounds with a sharp cutter. Then bread is toasted in the oven, fried in deep fat or sauted in butter in frying pan. Mixtures are made of fish, meat, eggs, or cheese, separately or in combination, highly seasoned, a bit placed in center of the round and served hot or cold, used as first course in place of oysters; or served in other ways according to arrangement of a dinner.

CHEESE CANAPES.

Toast circular pieces of bread, sprinkle with a layer of cheese, season with paprika, cayenne, mustard, salt or as taste may dictate. Place on tin sheet and bake until cheese is melted. Serve at once

SARDINE CANAPES.

Spread circles of toast with sardines rubbed to paste with creamed butter, seasoned with Worcestershire Sauce and few grains of cayenne. Place an olive in the center of each when ready to serve.

CROUSTADES.

Another form of toast is the croustade, made from square loaves of bread (2 days old) or rolls. They are used for cases in place of timbale cases or patty shells, having fillings put in them of creamed mixtures from meats, fish, oysters, lobster, shrimps, mushrooms and some daintily prepared vegetables, cut in rounds, removing all crust and taking out centers. Fry in deep fat, or may be buttered and browned in the oven. Fillings should not be added until ready to serve and heat the croustade before filling.

CROUTONS.

To make croutons to serve with soups, cut bread in slices $\frac{1}{4}$ of an inch thick, remove crust and cut in squares. If to be browned in the oven, butter lightly before cutting in squares; put on baking sheet, dry throughout and brown delicately. Should be crisp cubes when done. May be fried in deep fat.

TOASTED CRUMBS.

Coarse, light, fluffy crumbs, buttered and toasted in dripping pan in the oven are nice with some timbales, served over the timbale and sauce, as egg timbales with tomato sauce and browned crumbs. Also add greatly to delicacy of scalloped potatoes, where large numbers are to be served.

TOASTED CRACKERS.

Crackers split and toasted are among the acceptable "delicacies," served with cheese as a finish to a dinner in place of desserts of more elaborate detail.

EGG CREAM TOAST.

Have ready slices of toast. Melt 1 tablespoon of butter in saucepan, add 1 tablespoon flour; let thicken smoothly as you add 1 cup of milk and $\frac{1}{4}$ teaspoon of salt and few grains of pepper. Beat the whites of 3 eggs until stiff and beat in the yolks carefully. Add this, folding in so as to keep light, to the cream sauce, cook until the egg is firm as for custard. Pour over the toast and serve hot.

JELLY TOAST.

Cut bread in triangles; toast as liked, moist or dry, butter slightly and put 1 tablespoon of jelly or preserved fruit in center of each piece. Whip some cream, flavor with vanilla and pile over the fruit. Very nice for luncheon.

FRUIT TOASTS.

Stewed fruits served over dry, buttered toast, with juice thickened, are acceptable for breakfast or luncheon.

Gas Range

Reliable



No. 434.

	Manu- factured Gas.	Natural Gas.	Burners on Top.	Cooking Holes over Side Broiler.	Size of Oven.	Height of Range.
No.	434	435	4	2	18¼ x 18½	32 in.

The Range illustrated above with Side Broiler and Cake Griddle attachment, is one of the finest. All Ranges with Side Broiler are furnished with large cake griddle and extra lids, making a Range of six-hole cooking capacity.

They have given Satisfaction to thousands in
: : the past, and will to you. : :



BROILED STEAK.

For broiling, select only the choicest cuts from 1 inch to 1½ inches thick, remove bone and surplus fat, trim edges and skewer into shape.

Have broiler very hot, grease with bit of suet and place steak close to flame to sear the surface. Turn, sear other side quickly and reduce flame or lower broiler and cook more slowly. Allow 8 to 10 minutes for steak one inch thick. Serve on hot platter, pour over part of fat, season and garnish. If a sauce should be desired use mushroom or maitre d' hotel or a "Clubhouse" seasoning. Never pierce meat with fork while cooking.

HAMBURG STEAK.

A hamburger steak is much more attractive and wholesome broiled in a wire broiler under gas flame than as ordinarily cooked by frying in pan over a top burner.

Form into rounds or oval shape about size of the hand, having edges as thick as the center, and, in broiling, turn from side to side until cooked as desired. Serve with brown or tomato sauce.

ROAST BEEF.

Heat the broiling oven. Put roast in pan under the flame, searing all sides. When seared, dust with salt, pepper and flour and put trimmings of fat over the roast and in bottom of pan. If there is danger of flour browning too much, add a little water. Baste with the fat in the pan. Have oven hot at first to sear but not harden the surface of the meat. Keep turning the roast as it begins browning and baste frequently, and reduce heat after the searing, so as to cook more slowly. (It is a good plan to so manage your work that you can use the upper oven in baking while roasting meat in the lower.)

TO ACCOMPANY ROAST BEEF.

A "tasty" adjunct to roasts with good brown sauce is

MASHED POTATO PIE.

Butter a shallow baking dish from which the pie may be served at the table, coat lightly with fine bread crumbs, fill with well mashed and seasoned potatoes, whipped until light, put on a pastry crust and bake as a pie. Serve with the roast, cutting in pie-shaped pieces and adding a spoonful or two of brown sauce.

BRAISED BEEF.

Three pounds of lower round or rump. Fry out 2 thin slices of fat salt pork, sear meat in hot pork fat. Avoid piercing meat with fork in turning. When seared, place on trivet in baking pan or earthen crock, surround with ¼ cup each of chopped carrot, turnip, onion and celery; and

3 cups boiling water, 8 to 10 pepper corns, dust with flour, and add 1 teaspoon of salt. Cover closely and bake about 4 hours in very slow oven, basting meat 5 or 6 times while baking. Keep the liquid below the boiling point if you would have a tender, juicy, delicious braised cut of meat. Horseradish or brown sauce is appropriate with this in serving.

BEEF TIMBALES.

Free left-over meat from fat and gristle, put through meat chopper, cutting finely. To 1 pint of meat add 1 teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper; put $\frac{1}{2}$ cup of stock or water, 2 tablespoons of bread crumbs and 1 tablespoon of butter together in a saucepan over the simmering burner; when hot, add to it the meat, take from the fire and stir in carefully, two whole eggs well beaten. Put mixture in buttered custard or timbale cups, stand in baking pan half filled with hot water. Bake in moderate oven 15 to 20 minutes. Serve with tomato sauce.

BAKED MEAT LOAF.

Put through the meat chopper lean cooked veal, chicken or lamb. Add about $\frac{1}{4}$ its bulk in bread or cracker crumbs, or rice, or mashed potato and a small quantity of finely minced bacon. Season with salt, pepper, lemon juice and kitchen bouquet. Moisten with thick cream sauce, or egg and stock or water enough to shape it into an oval loaf. Make deep incisions across the top of loaf, laying in thin strips of fat bacon. Grease well a baking pan and lay loaf in it to bake, in a moderate oven, until browned over the top.

CHARTREUSE OF RICE AND MEAT.

Boil 1 cup of rice until tender. Chop fine 1 pint of meat; season with salt and pepper to taste, 1 teaspoon of onion juice, 1 teaspoon of minced parsley and add beaten egg, 2 tablespoons of crumbs and moisten with water or stock enough to make mold easily. Butter a mold, line bottom and sides with rice about $\frac{3}{4}$ of an inch deep, fill in the meat, cover closely with rice and steam for about 45 minutes. Turn out on a platter, garnish with parsley, if desired, and pour tomato or brown sauce over it.

BROILED PORK CHOPS.

Chops to broil should be tender, young pork and slices cut fairly thick.

Put in the wire broiler, hold under flame, fat edge lifted, so that as it melts in cooking it will baste the lean part of chop. Pork should be more slowly and thoroughly cooked than beef and not held so close to the heat. Salt and pepper when almost done, to season nicely.

Mutton Chops, Birds and Oysters should all be put in wire broiler when but few are to be cooked, as it is economy to cook them in that way, and one burner, the front, will suffice for the purpose. So many housekeepers where there are but two or three members in the family feel that they must fry meats in small quantities over the top burners; but a little

thinking and planning will make it possible to use the oven burners and broil the meats.

Frequently but one burner is being used and baking being done in the oven, so, by all means, utilize that burner for the broiling. Place a small sized dripping pan in lower oven, broiler having been set aside, and the wire broiler may be easily used. **Slices of Cold Meat** cut from a roast of beef, mutton or pork can be placed in the wire broiler with very thin slices of bacon, or merely brushed over with butter and "warmed-over" without losing any of the original tenderness. This is not a common way of treating cold roasts, but a trial will convince one of its virtues.

Broiled Bacon is better than fried bacon, and so is bacon cut thin and put in dripping pan when oven is hot and in use, and, practically baked. Bacon, if thin, inclines to curl under the flame and one may feel disposed to adopt the wire broiler as for the chops, as suggested.

STEAMED VEAL LOAF.

(TO BE EATEN COLD.)

Two pounds of lean veal and 1 cup of salt pork chopped fine, (use the meat chopper, and grind meat moderately fine, as it makes a more compact loaf,) 1 cup of freshly grated bread crumbs, 2 eggs, well beaten, 2 level teaspoons salt, $\frac{1}{4}$ teaspoon of pepper, a tablespoon each of celery and parsley cut fine, $\frac{1}{2}$ tablespoon of onion juice. Put ingredients into an earthen bowl and mix well with the hands. Butter baking powder cans, or a mold, coat with bread crumbs lightly, fill compactly with the meat and cover with tight-fitting lid. Place cans on a trivet in kettle of boiling water reaching almost to top of cans. Let pound cans boil (or steam) about $1\frac{1}{2}$ hours. Do not remove from cans until cold. This is a nice luncheon meat at home, and especially nice for picnic purposes.

A ROLLED, STUFFED STEAK.

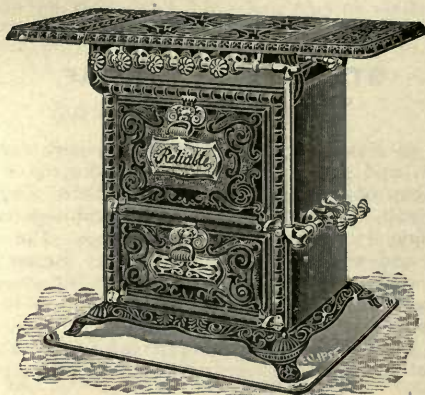
An inexpensive roast is from a large steak cut from best of round, about $1\frac{1}{2}$ inches thick, scored, brushed with oil and vinegar, covered with a well seasoned stuffing of bread crumbs and rolled into a duck-shaped loaf. Dust with salt, pepper and flour, lay thin slices of suet and strips of fat, salt pork over the top, put in covered baking pan, add 1 cup of hot water and cook in moderately slow oven until tender. Nice hot or cold. Brown, mushroom, horseradish or flemish sauce may be served with it.

YORKSHIRE TIMBALES.

Sift one saltspoon of salt with one cup of flour into a bowl; beat two eggs very light; add one cup of milk, beating eggs into the milk; pour milk on the flour gradually, to make a smooth paste. Beat all well together. Use beef drippings from roast to grease hot gem pans. After timbales have risen, baste with hot drippings. Serve with roast of beef. Timbales are more easily managed and have more crust than same batter baked in pan with the roast.

RELIABLE

Gas Range



Nos. 314 and 334.

	Manufactured Gas.	Natural Gas.	Burners on Top.	Size of Top, including 2 shelves.	Size of Oven and Broiler.	Height of Range.
No.	314	315	4	41 x 23	18½ x 18½	35 in.
	334	335	4	39 x 23	16½ x 16½	

The above Ranges have been in great demand the past season, and they will undoubtedly prove leaders for 1902, as they have very popular square ovens. We can furnish High Shelves or Warming Closets for any of our Ranges.



Reliable the Acme of Excellence
the Ideal of Perfection.

WARMING OVER FOODS

To the economical housekeeper, warming over foods is an important question. How best to accomplish this?

Cold roasts are certainly better, from a nutritive point of view, to be served as cold sliced meat, and are tempting and appetizing when garnished daintily with a bit of green from parsley, celery or water cress, and hot vegetables served with them. As has been suggested on another page, there is a way to broil cold rare meat, but the heat must be well tempered and moderately applied.

Meats twice cooked are regarded as indigestible and should not be given to children. We have croquettes, timbales, hashes, ragouts, casseroles, chartreuses, souffles, boudins, meat pies, stews, scalloped dishes, cutlets, minced meats on toast and an endless variety of mock dishes made from left over meats. Every bone and bit of clean meat left over, with water in which meats and some vegetables have been cooked, may be kept for making stock, which is far superior to water in making sauces for warmed-over dishes. There is this one thought to be borne in mind, that we should avoid long second cooking and be economical of time and fuel as well as material.

Sauces for meats and vegetables to be renewed for second serving may be made quickly and when cooked, add the "left-over" and let it warm through—not cook at high temperature. We emphasize this point strongly, for it deserves the emphasis and practice if we would secure the best result. All ways with cooking over foods.

Reliable

Gas Range



No. 136.

	Manufactured Gas	Natural Gas.	Burners on Top	Cooking Holes over Side Broiler	Size of Oven.	Height of Range.
No.	136	137	4	2	16½x16½	31 in.

The Range illustrated above, with Side Broiler and Cake Griddle attachment, is the most desirable Range in this series where Water Heater is not desired, making a Range of six-hole cooking capacity, as Broiler burners can also be used for cooking purposes.

Facts are stubborn things. Facts prove

RELIABLE RANGES to be the Best.

BAKED FISH.

Select fresh, firm-fleshed fish for baking, clean thoroughly, cut off fins, leaving head and tail, wipe dry and pin oiled paper on the tail. Dust the inside with salt. Have needle with thread ready for sewing up fish as it is stuffed. Cut strips of fat bacon or salt pork to lay in gashes or over top of fish, to baste in baking. Fill with



STUFFING FOR BAKED FISH.

Put in a bowl 1 cup of bread crumbs from loaf 2 or 3 days old; add $\frac{1}{4}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper, 1 teaspoon onion juice, 1 teaspoon minced parsley, 2 level teaspoons finely chopped sweet midget cucumber pickles, (1 teaspoon of capers if you have them and are liked) $\frac{1}{4}$ cup melted butter. If crumbs are not too dry, no moisture need be added. The stuffing if slightly "crumbly" is more delicate. Put in lightly, sew up fish and form a horseshoe or letter S shape. On each side cut gashes to make body of fish turn in shape, and fill them with the pork strips. Skewer and tie in shape; put strips of pork in bottom of pan, rest fish on these and add 1 cup hot water to pan. Baste with hot water to which a little salt has been added. Have the oven hot, for fish must begin baking at once. Within 5 minutes or less, a hissing sound should be heard. Upon this first heat of the oven will depend the success of the baking. The fish will be delicious, juicy and tender if baked just right, and those who have not liked fish at all will relish a fish baked in this manner. And, a gas range surpasses everything else for this accomplishment. Allow 25 to 30 minutes for baking a fish of 3 or 4 pounds. Reduce the heat after the first fifteen minutes to a moderate temperature. When done, place on platter, remove paper, skewers, threads, pork strips, and garnish with saratoga potatoes, lemon points and parsley or water cress. Serve with Hollandaise sauce

HOLLANDAISE SAUCE.

Cream $\frac{1}{2}$ cup of butter, add 1 level tablespoon flour, $\frac{1}{2}$ teaspoon salt, few grains of pepper or paprika and 1 tablespoon of lemon juice or tarragon vinegar. Add slowly $\frac{1}{2}$ cup of boiling water, cook until mixture thickens, then add beaten yolks of 2 eggs. Serve from sauce boat.

CREAMED SALMON.

Put 1 rounding tablespoon of butter in saucepan. When melted, add 1 rounding tablespoon of flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon paprika, $\frac{1}{2}$ cup of milk. Cook until smooth, then add 1 small can of salmon, finely minced, free from bone and skin, 1 tablespoon lemon juice and a little grated nutmeg. Remove from fire and add yolks of 3 eggs, well beaten. Whip whites of eggs to stiff froth and fold in carefully. Butter individual molds, timbale cups or baking dish, place in hot water in dripping pan, and according to size of mold used, bake 10 to 25 minutes.

BROILED FISH.

Place fish sheet in dripping pan to heat, brush with oil or rub with salt pork. Put fish on sheet, skin next to sheet, with backbone, head, tail and fins removed. Brush with oil or melted butter, dust with salt, pepper and lightly with flour. Put in broiling oven, close door and baste once or twice with 1 cup of hot water in which there is 1 teaspoon of lemon juice and 1 tablespoon of butter. Broil 15 to 25 minutes, according to thickness of fish. Serve garnished with saratoga or lattice potatoes, parsley and lemon points. May be garnished with potato roses which should surround it on the platter. By using a plank and following these suggestions you would have a planked fish.

BROILED OYSTERS.

These are a possible luxury with a gas range, and who would not enjoy a "half dozen" at home with his family?

Select large, plump oysters. After draining them, dip into melted butter and roll in seasoned, powdered cracker crumbs. Rub a fine wire broiler with salt pork, place the oysters close together and broil under the flame of the oven. Turn from side to side, not having heat too intense. They may be served with

NEW YORK COUNTS OYSTER SAUCE.

Mix together 3 tablespoons of tomato catsup, 3 of hot water, 2 of tarragon vinegar and a tablespoon of grated horseradish. Melt a tablespoon of butter, browning it slightly, then add 1 scant level teaspoon of flour. Stir for a moment and add other ingredients mixed together. Cook until sauce thickens smoothly. Serve hot or cold as preferred. A few drops of tobasco sauce or grains of cayenne may be added, also, if "hot" sauce should be relished.

PANNED OYSTERS.

Clean one pint of large oysters. Place small, oblong pieces of toast in dripping pan, put an oyster on each, sprinkle with salt and pepper, and broil under flame of oven burner until oysters begin to ruffle at the edges. Serve with

LEMON BUTTER.

Cream 3 tablespoons of butter, add $\frac{1}{2}$ teaspoon of salt, 1 tablespoon lemon juice and dash of paprika.

SPICED BEET RELISH.

One can of beets, or equivalent if cooked at home, cut in slices, diced or in fancy shapes with garnishing knife, 1 pint of vinegar in granite saucepan with $\frac{3}{4}$ of a cup of sugar, a bit of mace, 1 inch of cinnamon bark, $\frac{1}{4}$ teaspoon of whole mustard seed and 4 whole cloves boiled together until vinegar is reduced about one half. Then add the beets and let cook slowly over the simmering burner for about 15 or 20 minutes. May be served hot or cold and put in mason jars, as other pickles, if desired to be kept for any length of time. Especially nice with cold meats, cheese souffle and baked fish, as a relish.

V E G E T A B L E S

The housekeeper who has a gas range need never suffer the embarrassment of apology for vegetables poorly cooked. Vegetables are valuable foods, in that they furnish salts required by the body, and bulk in the food, and they certainly afford ample opportunity for great variety in preparation. Green, as material for garnishing, and salads, and cooked as accompaniment to meats, and, frequently as most attractive entrees.

Following the general principles of cookery for vegetables, all young, green vegetables should be cooked in boiling, salted water, boiled rather slowly until tender, and no longer, if flavor is to be retained; and all white and underground vegetables, in boiling, unsalted water. Dry vegetables such as peas, beans and lentils should be soaked over night and cooked in soft water, when possible. A little baking soda added to the water in which they are cooked removes the strong flavor.

CORN BOILED ON THE COB.

It is difficult to get corn that has just been taken fresh from the field, therefore much of its original sweetness is lost. But no time should be lost in cooking it properly. It is a prevalent custom to cook the cob and thereby sacrifice the corn. Put the corn on to cook in rapidly and freshly boiling water. After it begins to boil, let it cook for five or eight minutes, take out of water, place on a cloth to steam and keep hot, and then on platter to be served at once.

SAUTED GREEN TOMATOES.

Select smooth tomatoes not quite half ripe. Wash and cut into slices about one-half inch in thickness, drain, dry and dust with salt and pepper. Egg and crumb the slices; put three tablespoons of oil or drippings, with a bit of butter for flavor, in a frying pan, and when very hot, put in tomato slices. Fry until brown on one side, turn and brown on the other. Remove from pan with cake turner to retain shape, place on heated dish and serve with Hollandaise sauce.

CUCUMBERS A LA CREME.

Cucumbers of medium size are best for this dish. Pare and quarter or dice 6 cucumbers; remove the seeds and soak for one-half hour, or until crisp in water. Put into a saucepan, cover with boiling water, add a teaspoon of salt, and boil about thirty minutes, or until tender. Drain and add $1\frac{1}{2}$ cups of cream sauce, allowing to cook a moment or two in the sauce.

CREAMED CABBAGE.

Cabbage is one of the daintiest vegetables to be placed on a table, but it must be cooked only long enough to become tender, to retain its sweetness and delicacy. "Cooked to death" it proclaims the fact to a whole neighborhood.

Select a firm head of cabbage and cut one half of it into dice. Let it soak in cold water until crisp. Have water in saucepan boiling rapidly. Add the drained cabbage slowly, that the water may be kept boiling. Add a teaspoon of salt. Do not cover the pan. Keep the cabbage boiling moderately, and uncovered. It will retain natural color and but little odor be perceptible from the cooking. Cook until tender, twenty to thirty minutes, time depending upon quality and condition of cabbage. Drain water off, reserving portion for making the sauce. By the way, if the cabbage has been more sweet than strong, the water may be used for making the foundation for a palatable soup and should be set aside, well covered, for that purpose. Use the water with an equal quantity of cream, for making a cream sauce. Put the drained cabbage in a heated vegetable dish, pour the sauce over it and serve hot.

SPINACH.

Wash in several waters, until entirely free from sand. When young and tender, put in a deep stew pan, add $\frac{1}{4}$ cup of water and cook slowly, covered for 15 or 20 minutes, in its own juices. Old spinach should be cooked in boiling salted water, 2 quarts of water allowed to one peck of spinach. Drain well, reheat, season with salt, pepper and oil or butter. Garnish with slices of hard boiled eggs, or to suit individual taste.

POTATOES.

With potatoes for a subject, one is bewildered in making a selection of recipes, as they may be served in such infinite variety. Perhaps a word about boiling potatoes would be in order. In cooking potatoes whole, attention should be paid, in the first place, to selection of smoothest

potatoes, if to be placed upon the table "in their jackets," boiled or baked. Potatoes should be cooked in boiling water until done and served when done. They do not improve by standing. It is a question of dispute whether to salt while cooking or not until after drained and set back over simmering burner to steam dry. Do not boil potatoes too rapidly. Sometimes a potato gets mealy on surface before the center is cooked. Check the boiling by adding a little cold water to drive heat from surface to center.

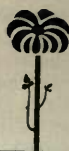
Many prefer cooking potatoes with skins on for scalloping, making salads and all creamed and frying purposes. Suppose you insist upon frying potatoes. Slice cold boiled, season with salt and pepper, and occasionally, if liked, add few drops of onion juice. Let potatoes stand a few moments and season. To 1 pint of potatoes put 2 tablespoons of butter in the frying pan, add potatoes, cover, and when heated through, add 2 or 3 tablespoons of hot water and lift gently with a fork—try to avoid having potatoes get packed and solid and sticking to the pan. Lifting with the fork and allowing them to steam about 10 or 15 minutes insures a delicate fried potato, free from grease and very attractive and palatable when served. If not serving meat at same meal, sprinkle some grated cheese over the top, or serve with finely minced parsley over them.

HASHED BROWNEED POTATOES.

So frequently husbands who travel and enjoy certain dishes as served in hotels and restaurants, request their wives at home to attempt these potatoes. They are rather difficult to prepare, but a little practice will reward one with success in the effort. Chop 2 cold boiled potatoes fine, dust with salt and pepper. Put 1 tablespoon of butter in the frying pan, and when hot, add potatoes, spreading them out evenly. A quarter of a cup of milk may be added or $\frac{1}{8}$ teaspoon of kitchen bouquet, if liked. Have only a moderate heat, let potatoes stand to cook and brown for about 10 or 15 minutes without stirring. Then fold and roll as you would an omelet, and turn on a heated dish to serve very hot.

STUFFED PEPPERS.

Six green peppers from which stem ends and seeds have been removed. Scald in water to cover, over the simmering burner, from 5 to 8 minutes. Drain ready to fill. Make filling from rice nicely boiled or steamed whole and blanched, seasoned with salt, pepper and butter. Or a more elaborate filling from "left overs," if at hand; $1\frac{1}{2}$ cups of rice, $\frac{3}{4}$ cup of minced lamb, veal or chicken is used. Tomatoes may be stuffed with $\frac{1}{2}$ cup of stewed and strained tomatoes; and 1 teaspoon grated onion pulp. Mix ingredients, fill peppers 2-3 full and finish each with buttered bread crumbs. Put closely together in a deep baking dish, with $\frac{1}{2}$ cup of stock or water in the dish. Cover for first 10 minutes in the oven, and bake 15 minutes longer uncovered. A very rare vegetable entree when minced lamb, veal or chicken is used. Tomatoes may be stuffed with the same mixture, substituting chopped pepper for tomato or using peppers with the plain rice.



GAS RANGE



No. C 344.

	Manufactured Gas.	Natural Gas.	Burners on Top.	Size of Oven and Low Broiler.	Height of Range.
No.	C 344	C 345	4	17½x16 in.	35 in.

This cut illustrates plain four-burner Range with two Side Shelves, making one of the most desirable family Ranges in our catalogue, where Water Heater and Side Broiler are not desired.

The Reputation of our Goods has made the name **Reliable** famous throughout the world.

SQUASH ON THE HALF SHELL.

Divide a Hubbard squash in half lengthwise. Put in oven in dripping pan to bake. Cover and cook until tender. Aim to preserve the rind in good condition. Take out cooked center when done, mash and season with salt, pepper, butter and very rich cream, a suspicion of sugar and cinnamon or nutmeg; beat until light and creamy, return to the shell, reheat in the oven and serve in the shell. Garnish the platter with grape or other large leaves, available.

LIMA BEAN PUREE.

Soak 1 pint of lima beans over night. Pour off water and if the skins are very loose, remove them as you would almonds, when blanching them. Put on to cook in 1 pint of water, add $\frac{1}{8}$ teaspoon of soda, celery leaves or stalk of celery, and a few moments before tender, 1 level teaspoon of salt and $\frac{1}{8}$ teaspoon of pepper. When soft, put through puree sieve, return to fire and add 1 pint of milk and 1 tablespoon of flour, blended with 2 tablespoons of butter. Serve with croutons.

CORN CHOWDER.

1 can corn,	$\frac{1}{8}$ teaspoon pepper,
1 pint diced potatoes,	1 rounding tablespoon butter,
1 slice bacon,	1 tablespoon parsley,
1 onion,	1 pint milk,
1 teaspoon salt,	6 crisped crackers.

Fry the minced onion in the bacon fat, strain and put in stewpan, add the potatoes and 1 cup of boiling water; let potatoes cook until almost tender, then add corn, salt, pepper, heated milk and butter. Split and toast the crackers, and serve very hot with the crackers, sprinkling finely minced parsley over the top.

A MOCK FRITTER.

Prepare a batter with 1 cup of milk, 1 well-beaten egg, $\frac{1}{4}$ cup of sugar, 2-3 cup of flour and 2 tablespoons of melted butter. Cut stale bread into fingers 4 inches long, 1 inch wide and $1\frac{1}{4}$ inches thick. Drop into the batter, leaving long enough to soften without breaking apart. Fry brown in hot butter, dust with powdered sugar and serve with a spoonful of jelly or other preserved fruit.

FRITTER BATTER.

This is batter for the Swedish timbale cases made with timbale irons. Sift together 1 cup of pastry flour and $\frac{1}{2}$ teaspoon of salt. Beat the yolks of 4 eggs light and add $\frac{1}{2}$ cup milk or water. Then stir the liquid into the flour gradually, making a smooth batter, and add 1 tablespoon of olive oil or melted butter. Use the dover beater to whip the whites of eggs to a stiff froth and then add to the mixture and set away in a cool place for two hours or more. Have ready a kettle of hot fat, put iron into fat to heat. When hot, dip carefully into batter to cover about three fourths of the mold, raise and immerse in fat. When lightly browned, take from fat, drain, tap handle quickly so as to detach the cooked case. Examine the first case. If thin or too thick, add flour or water to make of right consistency. Cases may be used at once, or set aside, rewarmd and filled at last moment before serving. Any creamed mixture of chicken, fish or vegetables, may be used for filling.

TIMBALES OF CREAMED PEAS.

Drain liquor from a can of peas, rinse and drain again. Make a sauce from 2 tablespoons of butter, 2 tablespoons of flour, $1\frac{1}{2}$ cups of cream or milk, $\frac{1}{2}$ teaspoon of salt and $\frac{1}{8}$ teaspoon of pepper. When sauce has thickened smoothly, add the peas, let them cook a moment, and fill the cases.

VEAL TERRAPIN.

Cut cooked lean veal into dice. In a saucepan brown nicely 1 tablespoon of butter and 1 tablespoon of flour, add 1 cup of milk and cook smoothly. Add veal, seasoning to taste with salt and pepper, and simmer 10 minutes. Then add 3 hard boiled eggs coarsely chopped, $\frac{1}{2}$ teaspoon of lemon juice and cook 5 minutes longer. Add 2 tablespoons of sherry and take from the fire. Garnish with potatoes and quartered, hard boiled eggs.

MACARONI MILANAISE.

$\frac{1}{2}$ package macaroni,
3 quarts water,
2-3 can tomatoes,
1 slice onion,
Sprig parsley or stalk celery,
 $\frac{1}{2}$ bay leaf,
4 whole cloves,

Blade of mace,
Salt and pepper,
1 saltspoon soda,
1 cup chopped cheese.
1 rounding tablespoon each of
butter and flour

Cook macaroni in boiling, salted water, using 1 tablespoon of salt to 3 quarts of water. Keep water boiling continuously. When macaroni is tender, pour off the water and add cold water, to blanch and remove starchiness. Let stand in cold water 5 minutes and drain again. Add seasonings and soda to the tomatoes and cook in granite kettle for 15 or 20 minutes. Strain the tomatoes, return to kettle and thicken with butter and flour blended together. Put macaroni in buttered baking dish, add sauce to it and cover top with cheese mixed with 1 cup of buttered bread crumbs. (Let crumbs cool before adding cheese). Bake in moderate oven until crumbs have slightly browned.

CHEESE SOUFFLE.

2 tablespoons butter,
2 tablespoons flour,
 $\frac{1}{2}$ cup milk,
 $\frac{1}{2}$ teaspoon salt,

3 eggs,
1 cup chopped cheese,
Few grains paprika.

Put butter in saucepan, melt and add the flour. When smooth, add milk, stirring carefully; then add salt and pepper. Cook for 2 minutes, cool, add yolks of eggs, well beaten, and cheese. When almost cold add the stiffly beaten whites of eggs, folding them in lightly. Turn into a buttered baking dish, set in pan of hot water and bake for 20 to 30 minutes. If desired to serve individually in ramakin or timbale cups, 10 to 20 minutes with moderate heat will bake them nicely. In any event, serve at once, as all souffle mixtures fall quickly when taken from the oven, coming in contact with cooler air.

A MODERN BOILED DINNER

Wherever you meet a native, or his descendant, of good old New England, you will find a being capable of appreciating a boiled dinner. Modern methods have improved upon cooking and serving it, and for its quality we can vouch, coming from the hands of an expert with the up-to-date gas range. Whether you select a small sugar-cured ham—really a shoulder, of course—weighing 3 or 4 pounds, or corned beef, or salt pork, there are important points to be observed in cooking meats and vegetables.

The “dinner” need not include the entire array of vegetables. For our purpose we will use potatoes, turnips, carrots and cabbage. It is a good plan to cook the meat early enough to admit of liquor cooling and removal of excess of fat before cooking the vegetables. Using corned beef, select a choice cut of 3 or 4 pounds, wash and soak in cold water and put on to cook in fresh, cold water. Skim, and simmer, (use simmering burner), until tender. Let it cool in liquor, remove the fat, reheat and use part of liquor in which to cook the turnips, carrots and potatoes in a separate kettle. Cut these vegetables in attractive pieces and arrange for cooking so that all will be done, and not overdone, at the same time. Cook the cabbage alone. Cut the head into eighths or sixteenths, according to size, or shred coarsely, have crisp by soaking in cold water, and cook in rapidly boiling, salted water, uncovered, for 25 to 30 minutes, until tender. (Explicit directions given under vegetables.) In serving, place meat in center of the platter, surrounded with cabbage as a bed for other vegetables, and arranged with some thought of attractiveness. Dust lightly with paprika, to aid digestion, and, if possible, introduce some bits of parsley as a garnish, of which it would be wise to partake. The meat and vegetables thus cooked with reference to digestibility, afford a boiled dinner that need not be paid for twice.

A POPULAR SANDWICH.

A sandwich greatly in favor among gentlemen, because it is substantial and appetizing and served at restaurants of established reputation for excellence of their cuisine, as the Waldorf-Astoria of New York, is generally known as the “club sandwich.” With a cup of coffee or cocoa it is almost a meal of itself. Cut slices of bread about $\frac{1}{4}$ inch in thickness, remove the crusts and reserve one half of slices to be used, plain. Toast remaining half very delicately and butter, almost imperceptibly, so little is used. Broil very thinly cut slices of bacon. Place strips of bacon on plain bread, cover with a heart leaf of lettuce, add mayonnaise dressing, daintily sliced cold chicken, and finish with toasted slice on top. Serve on leaves of lettuce, garnished with parsley, or on doily without any garnish.

A GOOD COMBINATION

FRICASSEE OF BEEF WITH BAKED POTATOES

Busy days suggest luncheons quickly prepared. Salted and smoked meats are relished occasionally. You may be baking and the oven at right temperature for a rare treat of potatoes at their best. For baking, select smooth, medium sized potatoes. Clean with vegetable brush, dry and put in dripping pan in moderately heated oven. Bake about 40 minutes. Test by pressure; if soft, take from oven one by one, protecting the hand with towel, roll gently as if to mash them but do not break the skins, and return to oven until ready to serve. May wait about half an hour without serious results, but are best eaten when just done. If any potatoes should be left over, mash and season while hot and return to shells and reheat in the oven for another meal as "potatoes on the half shell." With the potatoes serve the

FRICASSEE OF CHIPPED BEEF.

Shred $\frac{1}{2}$ pound of beef. If too salt, freshen by pouring hot water over, to stand for a few moments, drain and dry, then, proceed to add 2 tablespoons of melted butter in a saucepan. Have the burner turned low, (as little heat is required for "warming over" meats). Add 2 tablespoons of flour and blend well through the meat, then add 2 cups of milk and $\frac{1}{4}$ teaspoon of kitchen bouquet and let simmer slowly for five minutes. Add yolks of 2 eggs, slightly beaten, turn off the burner; for heat of mixture will sufficiently cook the egg.

TOMATO JELLY SALAD.

1 quart can tomatoes,	6 whole cloves,
1 teaspoon sugar,	Small blade mace,
1 teaspoon salt,	Sprig parsley,
1 slice onion,	Inch bay leaf,
$\frac{1}{4}$ teaspoon paprika,	$\frac{3}{4}$ box Knox's gelatine,
$\frac{1}{2}$ lemon (juice),	$\frac{3}{4}$ cup water,

Put tomatoes in saucepan, adding all ingredients, excepting gelatine, cold water and lemon juice. Let all simmer 20 to 25 minutes. While hot strain through a sieve and add the gelatine, which has been soaked in the $\frac{3}{4}$ cup of water. Stir until gelatine is dissolved, then add lemon juice strain into a cold mold, set on ice to become firm. Serve on leaves of lettuce with mayonnaise or boiled salad dressing. Especially nice molded in small individual molds when green salad materials are not easily obtainable.



Gas Range



No. C 346.

No.	Manu- factured Gas.	Natural Gas.	Burners on Top.	Cooking Holes over Water Heater.	Size of Oven and Low Broiler.	Height of Range.
No.	C 346	C 347	4	2	17½x16	35 in.

The above four-hole Range, with Water Heater Attachment, is one of the most popular sizes in this line. By removing lids, slow cooking can be done over water heater burners when running same.

RELIABLE RANGES are the most durable and the most economical in the use of Gas.



FLAKES OF GOLD.

1 tablespoon butter,
1 tablespoon flour,
 $\frac{1}{2}$ teaspoon salt,
 $\frac{1}{4}$ teaspoon pepper,

1 cup milk,
3 hard boiled eggs,
3 slices toast,
Parsley.

Put butter in saucepan, when hot add salt, pepper, and gradually the milk; then the whites of the eggs, chopped moderately fine. Cut the slices of bread thin and in triangles, toast, butter slightly, put on a platter and cover with cream sauce. Put the yolks through the potato ricer on top of all, garnish with parsley and serve hot.

BOILED SALAD DRESSING.

1 pint vinegar,
2 tablespoons flour,
2 tablespoons cornstarch,
1 rounding teaspoon mustard,
 $\frac{1}{8}$ teaspoon white pepper,

1 teaspoon salt,
1 tablespoon sugar,
4 yolks eggs,
 $\frac{1}{4}$ cup butter.

Put the vinegar in upper boiler, (if too strong use part water) and salt and pepper, blend flour and cornstarch smoothly with 2 tablespoons of water; pour boiling vinegar slowly over mixture and return to boiler. Let cook while stirring until it thickens. Blend mustard and sugar and add to slightly beaten yolks of eggs. Put boiler over hot water in lower boiler. Remove from fire and add eggs and butter, beating in carefully with dover beater, to make dressing very smooth. Cool and put in covered glasses. When ready to use, add plain or whipped cream, in proportion of 1-3 cream to 2-3 dressing or equal parts.

CHEESE STRAWS.

1 cup grated cheese,
 $\frac{1}{2}$ scant cup butter,
1 cup flour,
 $\frac{1}{2}$ teaspoon salt,

$\frac{1}{8}$ teaspoon paprika,
Yolk of 1 egg,
2 tablespoons milk or water.

Knead ingredients well together, roll out crust $\frac{1}{4}$ inch thick, cut in narrow strips about 4 or 5 inches long, lay on wet dripping pan, not touching each other, and bake in quick oven. May be cut in circles, part of crust, and served by placing strips in rings tied together with ribbons, or pile log-cabin fashion on plate. Very dainty with salads.

Some housekeepers like the cheese straws made from pastry rolled thin and cheese sprinkled between two layers, cut in strips and baked.

INFORMAL LUNCHEON



"WHEN A FRIEND DROPS IN."

Omelet, Tomato Sauce,
Potatoes au Gratin,
Celery Salad,
Baking Powder Biscuit,
Fruit, Cocoa.

On a special occasion, one year, after the holidays, it was our privilege to call upon an acquaintance on a matter of mutual interest, relating to club affairs. We were greeted most cordially and an urgent invitation extended to "remain for luncheon and talk over matters." The invitation was accepted, and we became at once the guest of a charming hostess. An enthusiastic young housekeeper was doing her own work and had no apologies to offer that would lead one to suspect that such work could possibly be related to drudgery. Left alone to look over the late periodicals, time passed so quickly that we were about to conclude reading a short story when the luncheon was announced.

"Christmas has added a list of treasures to my dream of a kitchen, and I have prepared our luncheon on my new gas range, and we will dedicate some of the new china on our table," said the hostess.

She had taken some lessons in a cooking school, and had ideas of her own, and was as proud of that creation in culinary skill as of her latest sketches in water-colors. As one of her accomplishments, she had mastered the making and rolling of an omelet like a professional chef. My request for a "lingering memory" of that impromptu luncheon, so delightfully informal, brought out the camera, which could not begin to do justice to the prettily laid table. With no maid to serve, everything was upon the table, not in any prescribed fashion, but in a style of her own that would have done honor to "those of title and degree."

Herewith we submit several recipes from our luncheon, "When a friend drops in."



POTATOES AU GRATIN.

Slice cold boiled potatoes. Make a cream sauce from 2 tablespoons each of butter and flour, 1 level teaspoon of salt, $\frac{1}{8}$ teaspoon of pepper. Heat butter in saucepan, add flour and seasoning. When hot, add milk gradually and cook smoothly. Add potatoes, let heat through and put in buttered individual dishes or baking dish. Fold in lightly some finely chopped cheese and bake about 10 minutes in a moderate oven.

OMELET WITH TOMATO SAUCE.

Separate 3 eggs, add $\frac{1}{4}$ teaspoon salt, few grains of pepper and 3 tablespoons of water to the yolks, beating well. Beat the whites until stiff, cutting and folding into yolk mixture until taken up by it. Heat omelet pan, butter well bottom and sides. Turn in the mixture and cook slowly. When well "puffed" and delicately browned underneath, place pan on center slide in oven and finish cooking top. When it will not cling to finger on being touched, is ready to serve. Fold and turn omelet on heated platter and serve at once with tomato or cream sauce.

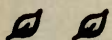
HER TOMATO SAUCE.

Having prepared a cream sauce for the potatoes, our hostess reserved a cupful for the omelet, to which she added 2 tablespoons of good tomato catsup, sprinkled chopped parsley over the omelet and pouring the sauce around it, she called this her "emergency tomato sauce."

BAKING POWDER BISCUITS.

Sift together 3 cups of pastry flour, 1 scant teaspoon of salt and 3 teaspoons of baking powder. Chop into this with a knife 1 tablespoon each of lard and butter, then add gradually about 1 cup of milk, making a soft dough that can be easily handled. Take on board and knead very gently. Cut in small rounds and bake 15 or 20 minutes in moderately quick oven.

A word about biscuits; as opinions vary regarding size, conditions and baking. In cutting out biscuits, avoid "trimming" by folding in edges. If cut thin and placed apart in pan, so each has ample crust, less time will be required to bake thoroughly. With or without well baked crust, is a matter of taste. If the oven should be too hot, the biscuit is not always done well at the center. The baked dumpling as served with stewed chicken and beef ragout, is made from the biscuit dough given here cut nearly an inch thick, baked separately, then carefully split with fork and toasted lightly and served on the platter with the meats. They are considered more wholesome and easily made, and more certain of being light and remaining so than the "drop batter" dumpling cooked over the stews by steam.



P A S T R Y



Put 3 cups of pastry flour in the chopping bowl with 1 teaspoon of salt, and 1 scant cup of shortening—2-3 lard and 1-3 butter. Have shortening ice cold, chop into the flour until like meal. Bind together with ice water. Do not soften by mixing with the hands. Pat into shape with the rolling pin. Set aside on ice to get very cold. Roll out gently into size desired and bake in tins with uncooked fillings, or, over inverted tins and fill, with cooked mixtures.

COTTAGE CHEESE TARTLETS.

1 pint cottage cheese,
½ cup milk,
1 tablespoon butter,
½ lemon (juice).

¼ teaspoon lemon,
1-3 cup sugar,
Few grains salt,
3 eggs.

To the cheese, passed through sieve to free from lumps, add sugar, salt, butter melted, lemon juice and extract and beat well together. Beat yolks of eggs, add milk and beat into the mixture; whip the whites of eggs until stiff and fold into the mixture. Line small patty pans with pastry, fill three-fourths full and bake for 30 minutes in a moderately hot oven.



Gas Range



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THE QUEEN OF CREAM PUDDINGS.

This is a pudding of many titles, but it is a plain, cream rice pudding, depending for its excellence upon the baking; and one should not attempt it where they cannot have full control of the oven. The gas range is most admirably adapted to making this pudding to perfection. Memories of long ago cling to the pudding in the stories told by the grandmothers who baked it so royally. They were not dwellers in flats in cities where the supply of milk was limited. Many the maid found her way to a young man's heart with that plain Sunday evening supper of "mother's doughnuts" and the rice pudding so deliciously creamy.

**QUEEN OF CREAM PUDDING.**

As to materials and proportions, Much depends on the quality of the rice. Half a cup of rice, washed until free from any appearance of "milky" in the water. It is easier in making the pudding if at first the rice be put in the double boiler, adding to it a saltspoon of salt, scant half cup of sugar and one quart of rich milk. Let it soak for half an hour, when it should be placed over the lower boiler containing hot

water and set over the simmering burner. The rice should soften and swell gradually, and should be stirred occasionally to separate the grains, after which it may be put into a pudding dish, one cup of hot milk added and put into the oven, an even temperature being maintained for about two hours. It is the long, slow cooking that gives that creaminess to the pudding. Fold in the thin crust that forms, three or four times, allowing to finish baking with a cream colored crust. After the oven has heated it is best to regulate the heat by the first burner just barely turned on. A most delicious pudding very much like this is made from a breakfast cereal. These puddings are to be served hot or cold; hot, perhaps in winter, and the rice pudding cold in summer, is enjoyed as much as an ice cream, and is certainly more wholesome. Do not try the addition of currants or raisins, as they almost invariably curdle the pudding. It is creamy and delicious when plain.

APPLES A LA CARMEL.

Partially pare (in alternate rounds) tart, juicy apples. remove cores and insert a caramel in the center. Sprinkle sugar over the outside and put in a deep pan to bake. Baste with slightly sweetened water to which a tablespoon of lemon juice has been added. When apples are tender, remove to the serving dish and return pan to the oven to allow the juice to become thick and brown as caramel syrup. Pour over the apples. Serve with or without whipped cream.

A BANANA BETTY.

Butter a baking dish and coat with crumbs; remove skins from 4 bananas; cut bread from a loaf thinly, as you would slice dried beef, "chipping" it off, as it were. Put these slices in a moderately hot oven in a dripping pan, or under the flame of the broiling oven, watching closely that they toast very delicately. Then put layer in bottom of pudding dish over them a layer of bananas, cut in lengths and quartered; dust with cinnamon and sugar; add 2 or 3 tablespoons of water from 1 cup of hot water to which has been added 2 tablespoons of lemon juice and 2 rounding tablespoons of butter. Repeat layer of bread and of bananas with sugar and cinnamon, finish with layer of buttered crumbs. Add the entire cup of water to layers. Cover for first ten minutes in a moderately hot oven. Bake until crumbs brown lightly, perhaps 10 to 15 minutes after cover has been removed. Serve hot, with or without a sauce. (This is an original recipe of Mrs. Waterman's),

CARAMEL CUSTARD.

1 quart milk,	$\frac{3}{4}$ cup sugar,
5 eggs,	$\frac{1}{2}$ teaspoon salt.
1 teaspoon vanilla,	

Make a caramel by placing sugar in shallow saucepan over the simmering burner, stirring constantly until melted and slightly brown. Scald the milk, add caramel gradually. As soon as sugar is melted in milk add mixture gradually to eggs slightly beaten; add salt and vanilla, then strain into a buttered mold. Bake as a custard, set in pan of hot water in oven. Chill and serve with caramel sauce.

♦ ♦ ♦ S H O R T C A K E ♦ ♦ ♦

Shortcake need not be confined exclusively to the strawberry season. Other berries and fruits and meats can be utilized for very acceptable variety in cakes. What is known as "biscuit dough," more or less rich was the original shortcake, and the sweet cakes with elaborate fillings are the restaurant, or modern departures.



BANANA SHORT CAKE.

A RICH SHORT CAKE CRUST.

Is made by this recipe: Sift together $1\frac{1}{2}$ cups of pastry flour, $\frac{1}{2}$ cup cornstarch, $\frac{1}{2}$ teaspoon salt, 1 level tablespoon sugar, 4 level or 2 rounding teaspoons baking powder. Cut into this with a knife or work in with finger tips, $\frac{1}{4}$ cup butter; add white of one egg beaten stiff; then add gradually, about one cup of milk, making a dough similar to pie crust, in that it is flaky and not too soft. Fold and knead lightly. Divide into two cakes, pat into rounds or squares and bake in cake tins in moderately quick oven 15 to 20 minutes. Individual shortcakes may be made from this dough, and they are very attractive when served.

The preparation of berries and fruit is so largely a matter of taste that we leave this to the discrimination of the individual, offering but few suggestions. All fruit for shortcakes should be prepared long enough however, in advance, to have been sweetened by allowing sugar to remain a short time on the cut fruit. When cream that may be whipped is obtainable, it takes first rank as being most appropriate and acceptable for serving with shortcakes and admits of a display of taste in garnishing. What could be more appetizing and satisfying than a delicious strawberry shortcake, surrounded with berries, covered with whipped cream, through which the largest and choicest berries were peeping, tempting one to "come, eat and be merry?"

Banana and Peach Shortcakes are among the choice cakes to be served with whipped cream or sauces made for them as for puddings; such as vanilla sauce, which is made in the double boiler from 2 cups of milk. Allow to reach the boiling point, then add yolks of 4 eggs beaten with 4 level tablespoons of sugar. Keep beating this with the dover beater, and do not allow to get too hot or mixture may curdle. When cooked, remove from fire, add 1 teaspoon of vanilla and pour into the stiffly beaten whites of eggs. Serve cold. If the custard sauces are not liked, the meringue may be substituted for the whipped cream. Make a meringue from the whites of 4 or 5 eggs; add 6 tablespoons of powdered sugar, beating in 1 tablespoon at a time. Cut fruit may be added (1 cup) to the meringue. Pile the meringue roughly on cake, sprinkle with powdered sugar, place in the oven with but little heat turned on and let remain with door open until the meringue is dry.

So many stories are told of the wonderful gingerbread and spice cakes of long ago that this is given as an example of

YE ANCIENT GINGERBREAD.

One pint sorghum molasses, 1 cup (genuine) sour buttermilk, 1 cup home-made leaf lard, 1 level tablespoon soda, $\frac{3}{4}$ tablespoon ginger, 1 teaspoon allspice, 1 teaspoon cinnamon, $\frac{1}{4}$ teaspoon salt, 2 eggs and flour to make a soft dough.

Mix lard and molasses, add beaten eggs, then add spices, salt and soda sifted with about one cup of flour and alternate with the milk, beating all well together. Finally add flour enough to make a soft dough. Roll rather thick, cut in fantastic shapes, "little gingerbread men," if to please the little folks, or any desired shape. Have a moderate heat only, as bread should not be baked too quickly.

COCOA CRULLERS.

Beat two eggs until light, add $\frac{3}{4}$ of a cup of sugar, 2 tablespoons of melted butter and 1 cup of milk. Sift together 3 cups of pastry flour, 1 level tablespoon of dry cocoa, $\frac{1}{2}$ teaspoon of salt, 2 rounding teaspoons of baking powder and 1 teaspoon of cinnamon. Combine the liquid and dry ingredients. Add more flour as needed to make a dough as soft as can be handled. Cut in rings or any desired shape. Be careful not to have many trimmings. By adding flour gradually to make dough as you roll out you may work trimming back into softer dough to advantage. Cut out all crullers before beginning to fry, and lay on clean cloth and cover, and fry in order of cutting. If good baking powder be used, the crullers improve by standing during frying process. Fry in deep, hot fat, a few at a time and turn often. Roll in powdered sugar after crullers have cooled.

A CHAPTER ON CAKE MAKING

A noted teacher of cookery has said that we "should not attempt to make cake unless we have control of the fire." This statement was made before the advent of the gas range, when fuels difficult to manage

were in general use. We can "control the fire" of the gas range, and cake making is such a desirable accomplishment among young housekeepers that we venture a chapter on the subject, hoping it may prove helpful.

Regarding cake as a luxury, *select the best of materials*. Have materials in readiness before you begin. The earthen bowl with flaring sides, measuring cups, spatula, pastry brush, wooden spoon, dover and surprise beaters are essential adjuncts in cake making and greatly facilitate the labor involved. Order in mixing is regarded as important to success, and in many recipes is emphasized by explicit directions, "mix the materials in the order given." There are, however, a few exceptions to the general rule by which a good cake can be made quickly.

The finest of granulated sugar or powdered sugar should be used, if "fine grain" be desired in a cake. Brown sugar and molasses are occasionally indicated, but cake with these burns more quickly than others and greater care should be exercised in baking them. Eggs are separated; yolks beaten until thick and lemon colored; whites "beaten until stiff." Sometimes yolks are added one at a time and creamed butter and sugar beaten in thoroughly. The dover egg beater is recommended as best for beating yolks alone, or whole eggs, and the "surprise," or wire beater, for the whites of eggs. Always sift the flour before measuring. Flours vary somewhat in thickening qualities. It is a good plan to add soda, cream of tartar or baking powder to the flour in the first cup of measurement, and add remainder of flour carefully. Ample measure of flour may make a batter stiff enough to insure against falling of the cake, but just enough to prevent falling makes the most delicate cake. It is believed that pastry flour makes the more tender cakes. Fill the cup with flour from the spoon lightly. The leavening agents should be added to the flour, unless, for good reasons, directions are given to combine in other ways. Spices and cocoa are added to and sifted with the flour. Chopped fruits are mixed with a small portion of the measured flour and put in at the last beating.

The popular pans now in use seem to be the oblong and square rather than the round, as the slices are considered "better form."

If pans are to be greased, the fats without salt, as oil or lard, are better than butter. Pans requiring no greasing are in favor with many cake makers. Should pans be greased for loaf cake, line them first with paper and allow the paper to extend above the edges, to facilitate removal of cake. (Many grease layer tins and dust lightly with flour). Remove cake from pans soon after it is baked. The order of mixing as generally adopted by those most successful in the art is to warm the bowl or sugar. Do not melt the butter under any circumstances, if it is to be creamed. Cream the butter thoroughly, adding the sugar gradually until perfectly creamed together, then add yolks of eggs or whole eggs well beaten, as specified in the recipe. Add milk and flour alternately, the flour being added first. Beat thoroughly if you desire a fine grained cake, although cakes may be light and delicate with small amount of beating. When beaten whites are used, they should be folded in carefully. Observe one point: Never stir cake after the final beating or addition of stiffly beaten whites of eggs. In filling pans have the mixture come well to corners and sides of pans, leaving a slight depression in the center so that the cake when perfectly baked will be level across the top.

THE BAKING OF CAKE

In our observation of professional cake makers, the heat has been regulated somewhat according to nature of materials used and size of cakes to be baked. Thin layer and small cakes require a hotter oven than loaf cakes. Cakes containing butter and milk should have a moderate heat to begin with, which should be increased gradually as the batter rises to the top of pan. Sponge cakes, all without butter, as the angel food, sunshine and various sponge cakes, should have a slow oven at first, allowing batter to rise to full capacity before it begins to brown; then increase heat to finish baking. In regulating the burners of the gas range, both oven burners or only the front burner, may be lighted and allowed to burn three to six minutes, or until desired temperature is reached, when the heat should be maintained during the rising period of the cake. If both burners have been lighted, turn off the back burner and regulate the temperature by the front burner; as it seems easier to control heat with the one than two, in baking cake.

Divide the time of baking into quarters. During the first quarter the mixture should begin rising; in the second, continue rising and begin to brown; in the third quarter, continue browning, fourth quarter finish baking and shrink from the pan.

The test for the cake being done has been with the straw or knitting needle, although that of pressing the cake lightly with the finger seems equally as reliable. If cake has baked away from the sides of the pan, and, on pressure springs back, it is safe to remove it from the oven. Cakes usually bake best when slides are placed in the middle of the oven.

An accident may occur and oven become too hot. Put pan of water in the oven or turn off the burner for a moment or two and relight. Should a housekeeper find that an asbestos mat underneath the cake and a paper over it insure her better success, by all means adopt them. In cake making, "nothing succeeds like success."

Do not move cakes until they have risen fully and begun browning. An oven too hot causes crust to form and prevents batter rising perfectly. The opposite condition, of not hot enough, is almost as disastrous to layer cakes, although not quite so fatal to a loaf cake. The heat is so easily controlled with a gas oven that we shall give but a few recipes, suggesting that our best authorities among our leading cooking teachers be referred to for larger variety and more elaboration in detail. One of those simple cakes so easily made is used in an eastern cooking school and known as a plain, simple

QUICK CAKE.

One-third cup soft butter, 1 1-3 cups brown sugar, 2 eggs, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 3 teaspoons baking powder, $\frac{1}{2}$ teaspoon cinnamon, $\frac{1}{2}$ teaspoon grated nutmeg, $\frac{1}{2}$ lb. dates, stoned and finely chopped.

Put all ingredients in a bowl together and beat thoroughly for three or four minutes. Bake in lined loaf pan thirty-five to forty minutes. Do not attempt to add the ingredients separately, if you wish a satisfactory cake. Occasionally the housekeeper has a few raisins, or nuts, or figs

"left-over" from other preparations. These she may combine and use instead of the dates, but do not change the proportion. That should be half a pound. If figs should be used, put them through the chopper. This mixture may be baked in gem pans and served hot, as a plum or fruit pudding, with hard or other sauce, to taste.

FIG LAYER CAKE.

Cream 1 cup of sugar with 2-3 cup of butter until very light. Separate 3 eggs and add the yolks, one at a time, beating in each one thoroughly. Then add $\frac{1}{2}$ cup of milk, 1 teaspoon of vanilla, 2 cups of pastry flour sifted with 2 teaspoons of baking powder. Beat the batter until light and smooth. Bake in layer cake tins in a moderately quick oven 20 to 30 minutes. Use a fig paste filling between the layers.

FIG FILLING.

One pound of figs put through the chopper. Put in granite sauce pan with 1 cup of boiling water, $\frac{1}{2}$ cup of sugar and juice of $\frac{1}{2}$ a lemon. Place on asbestos mat over the simmering burner and cook slowly until it becomes a smooth paste. Set aside to cool before using.

GOLD CAKE.

One-half cup butter, 1 cup sugar, 1 whole egg, 4 egg yolks, 1-3 teaspoon lemon, 1-3 teaspoon vanilla, 1-3 teaspoon almond, $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, 2 teaspoons baking powder.

Cream the butter and add sugar gradually. Beat whole eggs and yolks until light. Add extracts one at a time as measured and beat in well. Alternate milk and flour, sift with baking powder, and beat quickly. Bake in oblong loaf pan in moderate oven 25 to 35 minutes.

RIBBON CAKE.

One cup butter, 2 cups sugar, 4 eggs, 1 cup milk, $3\frac{1}{2}$ cups pastry flour, 3 teaspoons baking powder.

Cream the butter, adding sugar gradually. Beat yolks of eggs until very light and add to mixture. Add flour and milk alternately and fold in stiffly beaten whites. Divide the batter into three parts. Bake in layer pans, two parts as plain cake. To the third part part add $\frac{1}{2}$ cup seeded chopped raisins, 1 cup currants, $\frac{1}{4}$ cup chopped citron, 2 teaspoons molasses, 2 teaspoons brandy or coffee, 1 teaspoon mixed mace and cinnamon. Flour fruit and add ingredients lightly. Bake, put fruit layer between the plain ones and white or pink icing or apple jelly between the layers. Press lightly together, trim edges even and frost with white icing.

A PLATE OF COOKIES.

One cup of coffee C sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sour, creamy milk, $\frac{1}{2}$ cup chopped raisins, 1 egg, $\frac{1}{2}$ teaspoon salt, 1 teaspoon soda in 1 cup flour.

Free sugar from lumps and make light by rolling. Put butter, sugar and egg in the bowl together and beat until creamy. Sift salt and soda with the flour; add the raisins, floured, tossing about to separate the pieces. milk and flour alternately, and beat the mixture well. Then add whole wheat flour of best quality, just enough to make a dough that will roll out in sheets easily. Cut in any desired shape and bake in a moderately quick oven.

VERY CHOICE SWEETS

REQUIRING THAT ABSOLUTE CONTROL OF HEAT POSSIBLE TO ATTAIN WITH THE GAS RANGE

GINGER PEARS.

Select firm, ripe Bartlett pears. Peel, divide in halves, core and remove the stem and flower ends. Drop pared fruit into cold water and add 1 tablespoon of vinegar to each quart of water. This will prevent fruit turning dark.

• Make a thick syrup, allowing 1 pint of water to every 2 pounds of sugar, $\frac{1}{2}$ ounce of dried ginger-root, and juice of half a lemon. Put sugar and water with ginger root over fire to cook. When it has reached the boiling point, put over the simmering burner and let continue to boil slowly. Trim off the rind of a lemon and cook separately. When soft add to the syrup. Cook the pears a few at a time in the syrup until tender. When all have been cooked boil the syrup down quite thick and pour over the pears.

NUT MERINGUES.

Whites 4 eggs,
 $\frac{1}{2}$ teaspoon vanilla,
1 cup chopped nuts.

$1\frac{1}{4}$ cups confectioner's or
1 cup granulated sugar,

Beat the whites until stiff, adding 2-3 of the sugar gradually, continuing to beat mixture until it will hold its shape, fold in remaining sugar, add vanilla and nuts. Drop by spoonfuls on paper placed over damp board. Put in the oven with door ajar for half an hour. Maintain a steady, moderate heat that will dry the meringues. When dry, close the door and brown slightly.

CRYSTALIZED FRUITS.

These rare sweets may be made at home. Use plums, apricots, peaches, cherries and pineapple, cut across the grain. Remove pits from fruit carefully, cutting larger fruits in quarters. Make the heavy syrup, cook fruit slowly; when done remove from syrup, place on a strainer and let stand until cold. Sprinkle liberally with sugar and stand strainer on a plate in the oven for two hours. Turn the fruit at expiration of two hours, sprinkle again and continue the process until the pieces have ceased to drip and the outside is dry and crystalized. Let get perfectly cold before packing in boxes between layers of waxed papers. Keep in a dry place and they will retain perfect condition indefinitely and form a charming adjunct to the housekeeper's store of choice "extras."

TOASTED MARSHMALLOWS.

There may not be quite so much enjoyment in toasting marshmallows with a gas range as on the end of a stick over the gas jet or "open fire" but we assure you that the marshmallows are as good, perhaps, better, put in a broiler and toasted under the oven burners of the range, and—such a lot of them may be toasted at once.

Just try the experiment some evening and your friends will congratulate you upon your success.

CANDY FOR THE CHILDREN

The following recipes were furnished by a little friend of fourteen years who has proven their value by her own experience.

MAPLE CARAMELS.

One pound sugar, $\frac{1}{2}$ pound maple sugar, $\frac{1}{2}$ pint rich cream. Heat slowly and when it begins to boil, add 2 tablespoonfuls butter and $\frac{1}{4}$ teaspoonful cream of tartar, cook slowly until it snaps in cold water. Pour on buttered tins and mark in squares while warm.

ICE CREAM TAFFY.

Two cups sugar, 1 tablespoonful of butter, enough water to dissolve the sugar. Boil 8 minutes. Add $\frac{1}{2}$ teaspoonful of cream of tartar and boil 7 minutes longer. Take from the fire and add 1 teaspoonful of vanilla extract and pull until white.

CHOCOLATE CARAMELS.

Take of grated chocolate, milk, sugar, molasses, 1 cupful of each, piece of butter size of an egg; boil until it drops hard; pour on buttered dish and before it cools mark off in square blocks.

BUTTER SCOTCH.

Five tablespoonfuls molasses, 4 tablespoonfuls sugar, 4 tablespoonfuls water, 2 tablespoonfuls butter; let boil until when dropping a little in cold water, it will be brittle. Put in a pinch of soda before taking off the stove, pour on buttered tins and when cool enough, mark in squares.

COCOANUT CARAMELS.

Two cupsful sugar, with enough water to boil it. When ready to take off the stove, put in 1 cupful of cocoanut, with a piece of butter. Flavor with vanilla.

CHOCOLATE FUDGE.

Two cups sugar, 2-3 cup of milk and butter size of a walnut. Put on the stove and when it comes to a boil add 1 square of Baker's chocolate, grated. When done remove from fire and add 1 teaspoonful of vanilla and stir with a spoon until it thickens. Then pour on buttered tins and when cool enough, mark in squares.



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No.	B 314	4	18½x18½	36 in.
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RELIABLE

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